

QUENCH Flat & Sparkling Water

By ordering our Quench bottled water (only \$2 per person), you are helping to replace single-use bottles and reduce carbon emissions. In return, a portion of our water sales go to Project Most, a local community organization offering comprehensive enrichment programs for academic and creative growth.



let's be friends

f lulukitchenandbar
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Raw Bar

***PROMISED LAND OYSTERS** (df, gf) 26
Amagansett, LI - (1/2dz)

***MONTAUK PEARL OYSTERS** (df, gf) 26
Montauk, LI - (1/2dz)

***PEEKO OYSTERS** (df, gf) 24
North Fork, LI - (1/2dz)

***TOPNECK CLAMS** (1/2dz) (df, gf) 16

JUMBO SHRIMP (3PC) (df, gf) 19

SNOW CRAB CLAWS (5PC) (df, gf) 32

1lb WHOLE LOBSTER (df, gf) 49



***OYSTER PARADISE PLATTER** (df, gf) 72
assortment of 18 oysters

***HARBOR TOWER** (2pp) (df, gf) 115
oysters (9), Topneck clams (6), shrimp (4),
Snow crab claws (3), tuna tartare
(add 1lb lobster \$42)

***LOBSTER TOWER** (3pp) (df, gf) 215
1lbs Lobster, oysters (18),
Topneck clams (8), shrimp (6),
Snow crab claws (5),
tuna tartare

The Farm Stand

**lulu's SIGNATURE HEIRLOOM
CAULIFLOWER** (gf) 38
roasted w/wood fire, spicy LI grapes, yogurt,
Aleppo pepper, roasted sesame seeds,
balsamic glaze EVOO (2-3pp)

BIBB LETTUCE (df, gf) 22
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)

DURYEA'S LOBSTER COBB SALAD (gf) (3pp) 97

SEASONAL CRUDITÉS PLATTER (df, gf) 36
Chef's selection of raw farm vegetables served
w/dijonnaise, hummus & tapenade (2-3pp)

CHEF'S GARDEN SALAD (df, gf)
(1pp/family style) 22/38
inspired by the local vegetable pick of the day

Starters

Grilled items are all prepared on our wood-fire grill

SOUP DU JOUR 15

LOBSTER & SHRIMP TERRINE (df, gf) 28
artichoke heart, celery root, tangerine,
serrano ham, passion-mango-mustard coulis

TOMATOES EN FOLIE (gf) 26
heirloom confit, burrata, fire roasted peppers,
basil, breadcrumbs, balsamic glaze, basil oil

**FERNANDO PENSATO PURPLE
ARTICHOKE HEART** (df, gf) 27
artichoke heart harigoule, spring onions, carrots,
lemon, fennel & coriander seeds,
white wine, espelette & smoked oil

WHITE AGUACHILE
W/SARDINIAN BREAD (df) 28
octopus, scallop & shrimp, peppers, cucumber,
red onions, cilantro, dill, cherry tomatoes,
coconut milk, espelette pepper, citrus

***BIG-EYE TUNA TARTARE** (df) 29
ginger ponzu, avocado, cucumbers,
harissa-tahini mayo, smoked paprika tuile

MUSSELS A-LA-PLANCHA (gf) 26
sea salt, crushed pepper, lemon parsley butter

***STEAK TARTARE** (df) 29
bone marrow aioli, truffled herb salad

Entrées

Grilled items are all prepared on our wood-fire grill

CHARRED EGGPLANT MILANESE 44
whipped tomato-tahina, gruyere, cherry tomatoes,
sweet drop peppers, tarragon vinaigrette

SEAFOOD GIGLI PASTA FOR TWO 125
grilled lobster, shrimp, snow crab claws, mussels,
Littleneck clams, snow crab, tomato confit,
garlic, lemon, chives & Lulu spice

MOULES MARINIÈRES (gf) classic 36

GRILLED WHOLE BRANZINO (df) 59
smoked tomato provençal, lemon olive oil

WOODFIRE GRILLED HAMACHI (df, gf) 54
citrus-dashi, peas, fava beans, corn,
carrots, cherry tomatoes, chives, tangerine oil

WOODFIRE GRILLED CHICKEN 48
creamy-garlic spinach, piperade, golden raisin,
brioche toast, Devil sauce

PAN SEARED BRAISED LAMB (gf) 54
potato gnocchi, crispy Brussels sprouts, exotic
mushrooms, baby carrots, red wine reduction

***SKIRT STEAK** (df, gf) 54
house fries, chimichurri sauce

***RACK OF LAMB** (serves 2ppl) (gf) 125
harissa yogurt sauce & Israeli salad

***14 DAY DRY-AGED DUCK** (serves 2ppl) 135
Muhamarra, Garlic-yogurt, green tahina

Sides

FRENCH FRIES (gf) hand cut 16

ROASTED CARROTS (gf) spiced honey 16

GRILLED BROCCOLINI (gf) sea salt, olive oil 16

**SAUTÉED KALE &
EXOTIC MUSHROOMS** (gf) 19

SKILLET MAC & CHEESE
wood-fired Gouda cheese 16

*These menu items are served raw or are cooked to your liking. Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.